

# DEPARTMENT 125 – FOODS AND NUTRITION

*TBD, Superintendent*

## Rules Governing Exhibits

1. Work must be done by the exhibitor. NO BOX MIXES!
2. Nothing except articles listed will be taken.
3. Food entries with custard or cream base filling may not be entered. Entries must not need refrigeration!
4. **NEW SINCE 2024!!! All Items MUST COME READY TO DISPLAY – Meaning cut and plated on an appropriately sized disposable plate, inside of a clear quart or gallon size zip lock bag. NO SANDWICH BAGS AND NO PLASTIC WRAP! SEE THE GUIDE ON PAGE 47 FOR REFERENCE!** To ensure integrity we reserve the right to request a visual inspection of any entire cake, pie, loaf of bread, or pastry if there are concerns regarding potential tampering or fraud.
5. The judge has the option of opening canned goods.
6. OPEN TO AMATEURS ONLY.
7. Exhibits can be disqualified by the superintendent or judge for failure to follow any one of the above rules.
8. Items are for exhibit only, not as a sales promotion. *Do not quote prices while exhibits are on display.*

### CLASS A - COOKIES AND BARS (Plate of 5)

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	White sugar cookies, rolled		6.	Pressed cookies		11.	Decorated cut-out cookie
2.	Refrigerator cookies		7.	Gingersnaps		12.	Any other cookie, not listed <b>(must provide recipe)</b>
3.	Chocolate cookies		8.	Oatmeal cookies		13.	Any other bar, not listed <b>(must provide recipe)</b>
4.	Chocolate chip cookies		9.	Date bars			
5.	Peanut butter cookies		10.	Brownies (no nuts)			

### CLASS B - CAKES (No frostings, no mixes, except #11 & #12)

- NEW! Bring in 1 slice 3-4 inches on outside edge ready for displaying. See rule 4

**Premiums: \$2.00 \$1.75 \$1.50 \$1.25**

1.	Chocolate cake		5.	Sponge or sunshine cake		9.	Applesauce cake
2.	Devil's Food cake		6.	Sour cream cake		10.	Angel Food Cake
3.	White cake		7.	Spice cake		11.	Any other cake, not listed <b>(must provide recipe)</b>
4.	Jelly roll cake		8.	Poppyseed cake			

**Premiums: \$2.50 \$2.25 \$2.00 \$1.50**

12.	Decorated cake, 1 layer 8" or 9" (cake or Styrofoam)	
13.	Decorate cake (cut-up or molded)	
14.	Decorated cupcakes (3)	

### CLASS C - DONUTS (Plate of 3)

**Premiums: \$2.00 \$1.75 \$1.50 \$1.25**

1.	Donuts (fried cakes)	
2.	Donuts (raised)	

**CLASS D - BAKED PIES & PASTRY**

(Fillings must be homemade, not commercial pie fillings)

NEW! – Bring in 1 piece 3-4 inches on outside edge ready to display. See rule 4.

**Premiums: \$2.00 \$1.75 \$1.50 \$1.25**

1.	Apple, double crust		5.	Cherry		9.	Baked pie shell, from scratch
2.	Apple, Dutch		6.	Prune		10.	Baked fruit tarts (3)
3.	Raisin		7.	Raspberry			
4.	Blueberry		8.	Any other pie, not listed ( <i>NO custard, cream, meringue or pumpkin</i> ) ( <b>must provide recipe</b> )			

**CLASS E - QUICK BREADS, MUFFINS, AND SCONES**

NEW!! Bring in ½ loaf ready to display. See rule 4.

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	Date quick bread		6.	Baking powder biscuits (plate of 3)		11.	Muffins, fruit (plate of 3)
2.	Banana quick bread		7.	Whole wheat biscuits (plate of 3)		12.	Any other muffin not listed (plate of 3) ( <b>must provide recipe</b> )
3.	Zucchini bread		8.	Coffee cake (no yeast)		13.	Plain Scones (Plate of 3)
4.	Pumpkin bread		9.	Muffins, plain (plate of 3)		14.	Sweet Scones (Plate of 3)
5.	Any other quick bread ( <b>must provide recipe</b> )		10.	Muffins, bran (no nuts or fruit) (plate of 3)		15.	Savory Scones (plate of 3)

**CLASS F - YEAST BREADS & ROLLS**

NEW!! Bring in ½ loaf, unless stated differently in lot number, ready to display. See rule 4.

**Premiums: \$2.00 \$1.75 \$1.50 \$1.25**

1.	White bread, 1 loaf		5.	Artisan bread, any variety, 1 loaf ( <b>must provide recipe</b> )		9.	Sticky buns (plate of 3)
2.	Whole wheat or multi-grain bread, 1 loaf		6.	Yeast rolls, 3 different shapes, 2 of each		10.	Any other yeast product, not listed ( <b>must provide recipe</b> )
3.	Italian or French bread, 1 loaf		7.	Coffee cake, yeast, 9" square pan			
4.	Rye bread, 1 loaf		8.	Sweet rolls, unfrosted, with or without filling (plate of 3)			

**CLASS G - BREADS - MACHINE (NO MIXES!)**

NEW!! Bring in ½ loaf ready to display. See rule 4.

**Premiums: \$2.00 \$1.75 \$1.50 \$1.25**

1.	White bread	3.	Italian bread
2.	Whole wheat or multi-grain bread	4.	Any other bread machine bread, not listed <b>(must provide recipe)</b>

**CLASS H - NATIONALITY BAKERY**

Please bring items in ready to display. See rule 4 and page 44 for guide. *Must not need refrigeration!* Must provide recipe for all nationality bakery.

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	Nationality sweet yeast bread (i.e., tea ring, Belgian pie, apple kuchen)	4.	Nationality bread product - no yeast (i.e., tortillas, lefse)
2.	Nationality cookies (plate of 3)	5.	Any other Nationality bakery, not listed
3.	Nationality pastry (i.e., pie tart)		

**CLASS I – SPECIALTY/RESTRICTIVE DIET**

NO MIXES! Cookies, Bars, cakes, and Bread should be brought in on an appropriately sized disposable plate, inside a plastic zip lock bag, ready to display. **Must provide recipe and how it qualifies for category.**

- **GF Items** must not contain Gluten
- **Allergen Free** Items must not contain any of the top 8 food allergens (Dairy, Eggs, Peanuts, Tree Nuts, Soy, Wheat, Fish, Shellfish)
- **Sugar Free/Diabetic Diet** Items may not contain White sugar, Brown Sugar, Honey, Maple Syrup, Agave Nectar, Molasses, or High-Fructose Corn Syrup) Alternative Sweeteners such as Stevia, Monk Fruit Extract, Erythritol, and Xylitol may be used.
- **No items shall need refrigeration**
- Cake piece may have variance of 3-4 inches on outside edge

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	GF Cookies (Plate of 5)	5.	Allergen Free Cookies (Plate of 5)	9.	Sugar Free/Diabetic Diet Cake – 1 slice 3” Wide on outside edge
2.	GF Cake – 1 slice – 3” wide on outside edge	6.	Allergen Free Cake – 1 Slice 2-3” Wide on outside edge	10.	Sugar Free/Diabetic Diet Bars – (Plate of 5)
3.	GF Bread – ½ loaf	7.	Allergen Free Bar – (Plate of 5)		
4.	GF Bar (Plate of 5)	8.	Sugar Free/Diabetic Diet Cookies – (Plate of 5)		

**CLASS J – Boozy Bakery**

NO MIXES! All items should be homemade and must not require refrigeration. Entries should include the recipe and type of alcohol used.

See Serving Chart for the

1.	Bourbon Brownies (Plate of 5)	3.	Beer Bread (1/2 loaf)	5.	Rum and Raisin Oatmeal Cookies (Plate of 5)
2.	Rum-Infused Banana Bread (1/2 loaf)	4.	Whiskey Carmel Bars (Plate of 5)	6.	Tequila-Lime Sugar Cookies (Plate of 5)

**CLASS K - CANDY (with or without nuts) (plate of 5)**

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	Fudge		3.	Nut brittle		5.	Caramels
2.	Penuche		4.	Sea foam or divinity		6.	Any other candy not listed (must provide recipe)

**FOOD PRESERVATION**

For Classes J-O: All exhibits must be in a **standard canning jar**, clear glass (not tinted blue), with a standard lid and screw band. **MUST USE SELF-SEALING LIDS.** Entries not sealed will be disqualified. Each jar must be labeled with the name of product, date preserved, method of preparation (hot or cold pack), method of processing (boiling water bath or pressure canner) and processing time. Non-acid vegetables must be pressure canned. Entries must have been processed within the last year. USDA recommendations prevail for processing methods and times. If in doubt, contact the UW-Extension Office for proper methods of processing. Hot pack alone is not acceptable. For jellies and jams: do not use paraffin; process in a hot water bath. **Note: Please make sure recipes include the correct ingredients and processing times. Judges do look at product safety!**

**CLASS L - CANNED FRUIT** (Use one standard jar per entry)

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	Applesauce		6.	Cherry pie filling		11.	Raspberries, black
2.	Apples (crab)		7.	Pears		12.	Rhubarb
3.	Apple pie filling		8.	Peaches		13.	Apricots
4.	Cherries (pitted)		9.	Plum		14.	Any other fruit, not listed (must provide recipe)
5.	Cherries (whole)		10.	Raspberries, red		15.	Any other fruit pie filling (must provide recipe)

**CLASS M- CANNED VEGETABLES** (Use one standard jar per entry)

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	Asparagus		5.	Corn		9.	Salsa (must provide recipe)
2.	Beans		6.	Peas		10.	Any other tomato product, not listed (must provide recipe)
3.	Beets		7.	Tomatoes, whole, chunk or crushed (must provide recipe)		11.	Any other vegetable, not listed (must provide recipe)
4.	Carrots		8.	Tomato juice (must provide recipe)			

**CLASS N - PICKLES & RELISHES** (Use one standard jar per entry)

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	Beet pickles		5.	Cucumbers, bread & butter pickles		9.	Corn relish
2.	Dilly beans		6.	Cucumbers, sweet gherkins or chunk pickles		10.	Cucumber relish
3.	Cucumbers, dill (whole)		7.	Mixed pickles		11.	Pepper relish
4.	Cucumbers, dill (sliced)		8.	Beet relish		12.	Any other pickled product, not listed (must provide recipe)

**CLASS O - JELLIES**

- Use one standard jar per entry, with self-sealing lid -- **NO PARAFFIN. NO FREEZER JAM.** Hot water bath processing is required.

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	Apple		5.	Grape		9.	Raspberry, black
2.	Blackberry		6.	Plum		10.	Strawberry
3.	Cherry		7.	Peach		11.	Any other jelly, not listed <b>(must provide recipe)</b>
4.	Currant		8.	Raspberry, red			

**CLASS P - JAMS, MARMALADES & PRESERVES**

*Same rules as JELLIES*

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	Blackberry jam		6.	Raspberry jam, red		11.	Peach marmalade
2.	Blueberry jam		7.	Raspberry jam, black		12.	Orange marmalade
3.	Cherry jam		8.	Rhubarb jam		13.	Apple or other fruit butter
4.	Currant jam		9.	Strawberry jam		14.	Any other jam, not listed <b>(must provide recipe)</b>
5.	Grape jam		10.	Apple marmalade			

**CLASS Q - MISCELLANEOUS CANNING**

(Use one standard jar per entry with self-sealing lid)

**Premiums: 1.75 \$1.50 \$1.25 \$1.00**

1.	Canned meat <b>(must provide recipe)</b>		3.	Soup or stew <b>(must provide recipe)</b>		5.	Any other product, not listed <b>(must provide recipe)</b>
2.	Canned fish <b>(must provide recipe)</b>		4.	Any other product containing meat, fish or poultry <b>(must provide recipe)</b>			

**DEHYDRATED FOODS**

To prepare your dehydrated foods for exhibiting, bring approximately one cup of food in a clear container (freezer storage bag or glass canning jar are two suggestions). In the case of jerky or leathers - bring one sheet, properly wrapped in clear moisture-vapor proof material.

**CLASS R - DEHYDRATED VEGETABLES**

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	Carrots		4.	Corn		7.	Any other vegetable, not listed (label)
2.	Mushrooms		5.	Tomatoes			
3.	Peppers		6.	Beans			

**CLASS S - DEHYDRATED FRUITS**

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	Apples		4.	Pears		7.	Any other fruit, not listed (label)
2.	Peaches		5.	Apricots			
3.	Cherries		6.	Plums			

**CLASS T - OTHER DEHYDRATED FOODS**

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1.	Fruit Leather (any fruit)		3.	Dried Herb (parsley, basil, etc.) (¼ cup only)	
2.	Meat Jerky (beef, venison, etc.)		4.	Soup Mix (1 cup)	

**CLASS U - HERB VINEGAR**

**Premiums: \$1.75 \$1.50 \$1.25 \$1.00**

1. Any variety, one bottle (label)



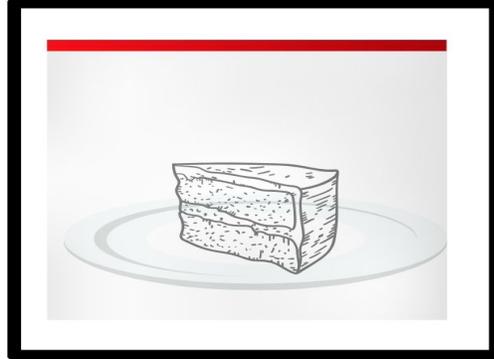
**NEW 2025!**  
**ENTRY TAGS **MUST** BE PICKED UP PRIOR TO THE FAIR STARTING!**  
**IF NONE OF THE PRE-FAIR OFFICE HOURS WORK FOR YOU PLEASE EMAIL**  
**[SECRETARY@DOORCOUNTYFAIR.COM](mailto:SECRETARY@DOORCOUNTYFAIR.COM) TO SET UP A TIME PRIOR TO 8/13/25**

**Pre- Fair office hours can be found on page 7**

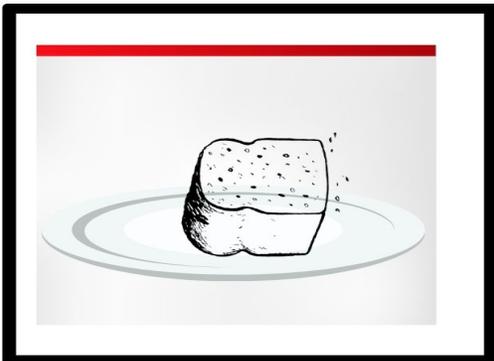
**Cookies and Bars**  
5 to a plate on  
disposable plate inside  
zip lock bag



**Cakes and Pies-** (3"-4" on outside edge)  
Size slice - standing or on side, on  
paper plate, inside zip lock bag



**Bread and Quick Bread**  
1/2 of loaf -cut end on plate -  
in zip lock bag



Cake or Pie Piece  
depth, shape, height Do  
Not matter  
just outside edge  
  
3"-4" outside edge

For any other  
questions please  
contact Hilary at  
[secretary@doorcountyfair.com](mailto:secretary@doorcountyfair.com)

